



"Our Home, our Country, and our Brother Man."

GETTING OUT THE GRAIN.

The farmers of Maine have had singular fortune this year in regard to their grain crops. They have raised a good crop but had a poor harvest. Be the grain, however, good or bad, it is necessary that it should be thrashed and cleaned in order to save what there is. Gather up the fragments that nothing be lost, is an injunction as valuable in farming as in anything else whatever. We have been reminded of this by noting the call in our neighborhood, (Winthrop,) for thrashing machines or horse powers and separators, as they are called.

We believe Winthrop is the only locality where these machines are now made in this State.

In addition to Mr. Whitman's establishment, noticed by us a few weeks ago, there is another, that of Messrs. Benjamin & Co., who have a large manufactory near the depot, the machinery of which is propelled by steam.

The Messrs. Benjamin are principally engaged in the making of Pitts' Horse Powers and Separators. These were the first inventions for thrashing and cleaning grain at one operation, and have been instrumental in bringing about a great revolution in the business of getting out and cleaning up grain. The old-fail is now no longer heard on our threshing floors, nor is the hand winnowing mill very often now found on the farmer's premises.

The Horse Power that threshes the grain also winnows it from the chaff, and separates it from the weed seeds and other foul stuff, and delivers it clean and nice, ready for the market. This Pitts' Machine is the one "we read of," as astonishing the Emperor of France and all his satraps, at the French Exhibition, by the greedy voracity with which it devoured the sheaves as they were thrown between its iron teeth in the course of threshing. It gained the highest premium, and stands on the French records as the greatest thrasher in the world.

We do not know the amount of machines which the Messrs. Benjamin turn off in the course of the year, but it must be quite a large number. We have no hesitation in saying that however many they may make, they are all finished in a thorough and workmanlike manner—as they do not allow themselves to let a poor machine to go out of their shop.

We are glad to see so good a demand for them, and hope that in the future the grain crops of Maine will again, as in former days, grow up without destruction from the weevil, rust or mildew; and the grain drill for sowing, and the separator for cleaning, be thrice more called for than they have hitherto been.

STRAIGHTEN THEIR BACKS.

Brother Hacker, of the Portland Pleasure Boat, who seems principally engaged in "shooting folly as it flies," and will have gone enough to last a thousand years, sometimes gives us a hint on agriculturals, from experience gained when he was a farmer boy. In a recent number of his paper, is a reference to one of our articles on the subject of cows holding up their milk, and he thus discourses about it:—

"In the last number of the 'Maine Farmer,' is an article on cows holding up their milk, but no satisfactory remedy is given. If my experience on the subject will be of any use, the doctor is welcome to it, and can give it to his readers. I once had a cow from which I could not get a drop of milk. I fed her, coaxed her, and tried by all the gentle means I could think of, but all in vain; the milk would not come. I discovered that she held her milk by contracting her muscles, and that in so doing, rounded up her back. The thought struck me, that if I could keep her back straight, she could not retain her milk; and by way of experiment, I held the sharp corner of a small stick of wood on her back with one hand, and while milking with the other, found she had not the power to hold her milk. I then saw a piece of board just long enough to reach from the flooring over her head to the cow's back, as she stood in her natural position, fastened one end of the board to the upper flooring, by a leather hinge, and let it hang down over the cow. When I commenced milking she would attempt to raise her head to contract the muscles, but the wedge-like end of the board was more than a match for her. She could not round her back, nor retain her milk, and in a few days was entirely cured of the evil habit."

REMEDY FOR SORES ON HORSES AND CATTLE.

Mr. Editor:—In the issue of the 24th July, I notice an inquiry for a cure of a sore on a horse's shoulder. Lime and lard are the best application to old, bad sores, of any kind, that I know, especially if the bone is any affected. Take good stone lime, slake dry, and sift through a fine sieve. Put the flour in a bottle, cork tight, and keep it in a dark place from light and air, and it will keep good for years. Take 1 part of lime to three parts of lard, in bulk, and mix them well, cold, and apply a proper quantity to the sore, twice a day, and cleanse well each time with soap suds. If the sore descends below the outward opening, it must be opened to the bottom, or it will not heal sound. If the bone is affected, the sore probably will not heal, and ought not to till the bone itself be healed. Some healers under this treatment always heal sound. If fungus be in the sore, this ointment will clear it all out, and keep it out.

The above proportions are about right, but the applicant will soon learn to vary them if necessary. Some allowance will be necessary for the different strength of the lime.

Portland, Aug. 1856.

PHILO.

WIRE FENCE.

Mr. Editor:—I have this moment read an article in your paper, from the pen of James Walker, in which he pronounces wire fence as a "vapor," "not even an apology for a fence," &c.

Now, Mr. Editor, I have not tried the net wire fence, but in the Spring of 1853, I made 24 rods of wire fence on one side of a lane. I set my posts 20 feet apart, and stretched my top wire 44 feet from the ground; the next one 12 inches below, the next 11 inches below that, the next 10 inches below, and the next 9—leaving the lower wire about one foot from the ground. Thus, you see, I have a very slender and unsubstantial looking fence; yet, for the three years this fence has stood there, not a strand has ever been broken, and in only a very few instances has anything got through it.

I have one calf that learned to creep through, and I have a good-sized yearling horse colt, which, in attempting to get through, got hung fast, and when I found him was badly scraped, evidently having been there some time; and as his forward parts were entirely suspended on the wire, that strand was considerably loosened. Now, I am firm in the belief that if I had put seven strands, instead of five, nothing of horse or cattle kind would ever have attempted to get through.

I have kept my cattle and horses for the whole time since I made the fence, in the field adjoining, and nothing but this fence to keep them from the lane, and from thence into another field where I have had grain each year; and yet, I have never had a shilling's damage done by anything getting through.

Now, if this had been net wire of the same size, (it being the size of the common telegraph wire), and the mesh of six inches, who believes that cattle or horses would ever attempt to get through it?

If I had set the posts twelve feet apart, with a good board at the bottom, and seven strands of wire, instead of five, I believe it would have been as good a fence as I have on my farm, for the purpose for which it was intended, and would have made a good substantial road fence. I sent to Boston, recently, for a circular from Jas. E. Butts, Jr., & Co., manufacturers of wire fence, and if I am not deceived, the largest sized wire, with six inch mesh, and four lateral wires, will make as good and substantial a fence as any farmer needs; and if he will keep it well protected by paint or varnish, I do not see why it will not last an age.

I shall certainly try it the first time I have occasion to make new fence, and shall not hesitate to recommend it to others.

I very strongly suspect friend Walker tried some of the fancy fence; if so, I think he ought to have stated that fact, that others may avoid a fence of slender wire that will not resist a strong pressure.

J. G. LIVINGSTON.

Leicester, Essex Co., N. Y., Aug. 8, 1856.

HARVESTING BEANS—CURING CORNSTALKS.

Mr. Editor:—The way we manage our beans is as follows: We generally haul them into the barn the same day they are pulled, and place them on scaffolds made by putting poles across the barn doors, forcing one end into the hay mow, and supporting the other as best we may. Across these we put pieces of boards, old rails, fence stakes, and whatever else may come to hand, making a very open net work. When one scaffold is covered, my eight to twelve inches thick, we make another directly over it, and fill as before. In this way, our beans are saved about as well as heart could wish, and with less trouble, by far, than in any other method that I know of, and I have tried many. I will add, we open the door at each end of the barn, and I think green bean vines might be spread two feet thick, in this way, with perfect safety. So much for housing in a proper manner. On a neighboring farm, they pulled their beans, and a better crop seldom grows, and stacked them in the field. The proprietor living in Portland, the work was done by hired men, in a careless, slovenly manner. The crop became almost a total loss. In some 10 or 12 bushels that I saw of his, I think not more than one or two bushels could be picked out that would answer to cook, or that would grow.

Our method of saving corn stalks, is to cut and lay them on the hills, the butt ends highest, for this reason: if it rains, no water will collect inside of the barrel part of the stalk, and should it be rainy for several days, while the stalks are green, they will receive but little injury. This I know by experience. When we bind them, which may be done the same day they are cut, if the weather is doubtful, we haul them directly into the barn, pitch them on to the hay mow, and spread them out as we used to spread flax. They may a foot thick or more, cutting the binders as we lay them down. They need no more care, and are as bright and fresh as can be wished. Now, Mr. Editor, if we could look into futurity, and know that we should have fair weather, still I think this plan the best, because that part of the stalk resting on the ground is injured by standing over a single night. Some may object that there is not room in the barn. There is more sound than substance in all this. I have filled my scaffolds as full as possible, in haying time, and the hay would settle enough to give room for all the stalks I could get; and, with a large family, I seldom buy corn.

WM. BURNS.

Upper Gloucester, 1856.

WEEDS. A circular has just been issued from the Agricultural Statistics office, Dublin, to the county surveyors in Ireland, relative to the destruction of weeds along the sides of public roads in that country. The circular is also brought under the notice of the directors of railways, who are requested to have all weeds removed which may be found growing on the sides, embankments, cuttings and fences of the railways, as the shedding of the seeds of thistles, dock, rag-weed and other noxious plants, which are fast approaching to maturity, must cause great injury to the occupiers of land adjoining those railways where such plants are not removed.

BOTS IN HORSES.

Mr. Editor:—I have just read in your paper of July 17th, an article on bots in horses; and although I am not a V. S., I am not prepared to agree with the writer of that article, S. M. Burnham, in every respect.

A few years ago one of my neighbors had a sick horse, and I was called, with some others, to assist in giving him some remedies. After two days and nights of great suffering, the horse died.

I had much curiosity to make an examination, and together with several others did so.

After opening the animal in a proper manner, we proceeded to open the stomach. In it we found a very large quantity of the grub, or larvae of the bot fly—not less than a quart, to all appearance.

A large number of these were still adhering to the stomach, although they had eaten through all the inner linings of the stomach, which was itself much inflamed. After ascertaining the state of the stomach, we removed it, and in so doing, we found several of the grubs that had eaten entirely through the stomach, and were firmly adhering to the liver. And that they did eat through, we proved to a demonstration, by finding the exact place and examining the hole.

Now, if the bots did not kill this animal, what did?

J. G. LIVINGSTON.

Leicester, Essex Co., N. Y., Aug. 8, 1856.

ORNAMENTAL TREES—MANURE.

Mr. Editor:—Will you inform me through the Farmer, the best time and method of setting out ornamental trees, and what kind is the best? Also, the best way to leave manure that is hauled out in the fall.

A READER.

Etta, August 22, 1856.

NOTE.

The best time to set out trees of any kind is undoubtedly the spring, but the fall season does well, if you protect them carefully to keep out water, and prevent their heaving up in the spring following. It is a good plan to select such trees as you wish to remove next spring, whether in the forest or elsewhere, and dig around a short distance from the trunk, thus cutting off all the roots, then cover up. This will cause a host of fibres to start this season which will be all ready to take hold when set out next spring and help to nourish the top.

If you get out manure in the fall, we think it best to lay it in a large heap in your field and cover it over with soil, turf, leaves or muck. This protects it from the drying effects of rain and snow. If any fermentation goes on the covering absorbs the fertilizing gases, and holds them for you till used in Spring.

[Ed.]

ON HARVESTING CORN.

Mr. Editor:—A writer who signs himself "J. Underwood," whose article appears in your paper bearing date Sept. 15, disclosed his views of harvesting corn, and I beg leave to differ from him. He appears to be prejudiced in favor of the old way, which, if practiced, will be much loss to the farmer. It is twice the work to harvest corn by first cutting the stalks, for it is less work to cut up corn with the tops on, than after they are cut off; so you save the time spent in cutting, binding and drawing, and then you only save one-third of the fodder, while the other two-thirds is of little value if it stands to dry off and take the hard frosts.

Then again it shrinks the corn when cut at the usual time of cutting stalks, as experiment has shown, one-eighth part in an acre from what it would be to the corn remain in its natural state, as the wise Creator has formed it; so that there is not only a loss in the fodder, but also in the corn. If we were wholly secure from frosts, the largest amount of corn would be obtained to let the corn remain undisturbed till dry enough to husk and put up.

But the safest and best way is to cut up corn when the husks begin to turn white and cleave open; say one-fourth or one-third of it. There will be but a small portion of shrinkage, and there are many advantages; the corn is much better flavored, and has a rich, sweet taste; it is as much better as wheat, rye or barley, which all admit is better, to harvest when the straw is green. The proper time is when the straw is bright yellow; in like manner, corn should be cut up and set up when the kernel is first yellow, at which time the fodder is most green, unless frost has lit on it. The time varies as to when corn should be cut up: some years it will do in August by the 25th, and so on till the 10th of September. This year it is later here in the highlands of Vermont, where the water runs both north and south. Men are inclined to go upon the extremes; some cut their corn quite too soon; there is a loss in so doing; unless to save it from frosts, it should not be cut until it is all turned, and the earliest fit for housing. I think there is a saving, if the corn is of large growth, of the value of from five to ten dollars to the acre, over the old way of cutting first the stalks, and then after the fodder is dry and dead cut that up. My practice is to let the corn stand about one week longer before cutting up than those who cut off the top.

A SUBSCRIBER.

Rosbury, Vt., Sept. 18, 1855.

[New England Farmer.]

USE OF CHLOROPHORM UPON ANIMALS.

It being necessary a few days ago, to perform an operation upon a favorite horse belonging to Rev. A. W. Burnham, of Rindge, N. H., chloroform was given with complete success. The horse laid down quietly and went to sleep, and did not wake till fifteen minutes after the operation was over, having apparently not suffered a particle of pain. This fact is made public for the benefit of those "righteous men" who are merciful to their beasts.

SALT FOR DESTROYING ROOTS OF WEEDS. Salt has been effectually tried, and found to be a good remedy. Even the roots of the Ailanthus after the trunk is cut off, are not proof against the poison of salt.

STORING ROOT AND OTHER CROPS FOR WINTER.

Since the increased culture of root crops, their modes of preservation have become important, as many crops bear higher prices later in the season than in December, while others, if badly stored, are rendered of comparatively little value. The strap-leaf, red-top, and other kinds of white turnips, are among those requiring the greatest care, for if stored in too large bulk, without proper ventilation, they become pithy in a short time. Many methods are appealed to, but the one which we have found successful, is to place a ridge of turnips on the surface of the ground, three feet wide at the base, of any required length, and forming a point at the top like the letter A. This should be covered with soil dug from the sides, so as to leave a flat fourteen inches wider than the heap, and surrounding it, thus leaving a ditch around the pile to prevent the admission of moisture to the base on which the turnips are placed. The first covering should not be more than four inches in thickness. On top the heap, at distances not greater than five feet, tufts of straw should be placed, which will leave holes for ventilation, suffering the escaping moisture to pass off during the sweating of the turnips. When the weather becomes more severe, more dirt may be put on, until the whole thickness is twelve inches, which will prove entirely sufficient for the severest weather. If the turnips are slightly sweated in this heap before being covered, and are permitted to dry off before covering, they will keep sound until required for use. The end of the heap may be opened, and this should have a southern or south-western exposure. As the turnips are removed, the exposed portions should be covered with straw. Carrots, beets, and rutabagas, may all be preserved in this manner.

In soils that are very dry and sandy, and thoroughly under-drained, pits may be dug so as to place the roots below the surface of the ground. They may also be kept in cellars covered with dry sand and properly ventilated. Carrots should be compactly stowed, with a small amount of earth between them. Where roots can be placed under sheds, a covering of dry charcoal dust will be found sufficient for their preservation, although the side of the shed may be open to the weather.

To preserve apples, they should be placed in heaps, and covered with planks or straw to induce sweating; this covering should then be removed, and the air suffered to pass freely among them. They will lose eight per cent. of their weight without shrinking in size. In about six weeks the second sweating will occur; and if the atmosphere should then not be as low as the freezing point, the second drying will prepare them for being kept in safety by any of the ordinary methods. Indeed, if shipped immediately after sweating, provided the apples be not bruised, they will keep for a voyage of five weeks, and on the sixth week the sweating will again commence, and if not properly aerated, decay will rapidly follow. The object should be to keep them as near the freezing point as possible, but always above it. Delicately flavored apples should never come in contact, directly, with the soil; for if it contains much clay, or carbon it will abstract the aroma of the apple, and render it comparatively flavorless; indeed, it will often impart a ground-like smell and taste to fruits. The root crops are not so injured.

Pears may be preserved in the manner named for turnips; but it is only necessary for the purpose of keeping them clean and free from rain, as freezing does not injure this root; indeed, they are not fit for use until they have been frozen. Market gardeners usually leave part of their pears in the ground for their early spring sales, and those that have been thus exposed all winter, are sweeter and better than those dug in the fall. The property of the soil for extracting odors is so great, that a fishy duck buried in it over night may be cooked next day, and will be found to be free from this objectionable flavor. Dry cod-fish is often anodized in flavor by such treatment. Indeed, the clothes of those who have died of the plague may be worn by others, without the fear of communicating disease, after they have been buried in the soil a few hours.

[Working Farmer.]

CUTTING GRAIN.

For several years past, I have cut my grain early; and I am so well pleased with this practice that I shall not only continue it, but shall recommend it through your paper, as being worthy the attention of those who have never tried it. The best time for harvesting wheat that is intended for grinding, is as soon as it passes from the doughy state, and before it becomes hard. By cutting it at this time, before the husk becomes entirely dry, the wheat will make whiter flour and lighter bread; and the straw will be of some value to chop up for cattle. Grain that remains in the field until it is fully ripe, becomes loose in the husk and a loss of considerable amount is sustained by its dropping off when it is removed from the field to the barn.

Wheat and all other grains intended for seed, should not be cut until they have become ripe; for however well we may succeed for a year or two, in sowing or planting unripe or immature seed, experience proves that if this practice is continued for any considerable length of time, a degeneracy of seed, as well as a failure of the crop, is the inevitable result. It is not a bad plan to sow grain to raise seed upon separate pieces of ground from that on which you raise your crop intended for grinding, as it can then stand until it becomes perfectly ripe. This mode however, may sometimes be inconvenient for all to follow, and it will be found best to select such portions of the main field as will yield the requisite amount of the best grain, and let it stand after other grain is cut, to become fully ripe. [Artisan.]

FALLEN FRUIT.

Never permit ground fruit to decay on the soil beneath the trees. In every apple, pear and plum, which is prematurely cut, there exists a minute insect which eats it away out of time, and becomes the source of evil to the succeeding crop. Gather up and either feed them to your domestic animals or dispose of them in some way which will secure you against the results which must necessarily ensue from neglect. Swine turned into orchards, and permitted to have access to the fruit is gathered, afford a good protection against insects by destroying the wormy fruit that produces them. [Selected.]

CORN FIELDS.

When on the breast of Autumn breezes,
From pastures dry and brown,
Goes floating like an idle thought,
The fair white thistle down,
O, then what joy to walk at will,
Upon the golden harvest hill.

What joy in dreamy ease to lie
Amid a field new sown,
And see all round on sun-lit slopes
The piled up stacks of corn,
And send the fancy wandering o'er,
All pleasant harvest fields of yore!

I feel the day—I see the field,
The quivering of the leaves,
And good old Jacob and his house
Binding the yellow sheaves;
And at this very hour I seem
To be with Joseph in his dream.

I see the fields of Bethlehem,
And reapers many a one—
Bending under their sickles' stroke,
And thus looking on;
And Ruth the Moabitess fair,
Among the gleaners stooping there,

Again I see a little child,
His mother's sole delight,
God's living gift of good unto
The kind, good Shunammite;
To mortal pang I see him yield,
And the lad bear him from the field.

The sun-bathed quiet of the hills,
The fields of Galilee,
That eighteen hundred years ago
Were full of corn, I see,
And the dear Savior take his way
'Mid ripe ears on the Sabbath day.

O, golden fields of bending corn,
How beautiful they seem!
The reaper-folk, the piled up sheaves,
To me are like a dream;
The sunshine and the very air
Seem of old time, and take me there!

PRESERVING FRUIT IN AIR-TIGHT CANS.

The business of preserving fruit, meats, &c., in air-tight cans, suitable for transportation, has become one of considerable importance within a few years, particularly since the existence of a large demand from California for these articles. As showing the extent to which this business is carried, it may be stated that one concern here had an order from Boston, last month, for 12,000 cans of peaches, and another for 7,000 cans of huckleberries. The common method has been to heat the various substances to be preserved, to a high degree of temperature, and place them in cans, relying on the condensation of the vapors enclosed, for a partial vacuum; but the effect has been to impair the flavor of the contents in some degree.

A valuable improvement on this process, termed Green's Patent, has been introduced in this city by parties from Cincinnati, by which fruit in its natural condition is sealed under a perfect vacuum, in such a manner that it may be preserved any desired length of time; and the same is true of butter, meats, and other substances. The apparatus consists of a strong iron receiver, furnished with glass lights, and connected with an air pump capable of producing a vacuum of 15 pounds to the inch. This pressure is regulated at will by a barometer. The fruit, or other substance to be preserved, is first placed in cans made air-tight with the exception of a small perforation having solder metal placed around it. Several of these cans are then put in the receiver and the aperture aforesaid are closed with great facility, by means of a heated iron worked from without through the top of the receiver, by a universal ball joint. To render the exclusion of air from the cans more complete, heat is introduced into the receiver by a small pipe, and can be maintained at as high a temperature as 300 deg., but from 72 deg. to 80 deg. (equal to 212 deg.) or boiling heat, without the vacuum) is the temperature ordinarily preferred. In this way, the gases contained in the meats, fruits, &c., are released and expelled. The same process can be employed in mixing chemicals, eating metals, &c., and may be of great value in these departments. The hardness of metals, as is well known, depends on the rapidity with which they are reduced from a hot to a cold state. The more suddenly they are cooled, the more brittle they become. In making bells, for instance, this matter is one of great importance; and we are informed of a celebrated bell manufacturer who has spent several thousand dollars in experiments of this nature. In the apparatus here spoken of, the soldering iron will remain sufficiently hot to melt solder 1 1/2 hours. The state of the temperature within the receiver is indicated by a thermometer.

[N. Y. Journal of Commerce.]

INCENSED FLY-TRAP.

Messrs. Wm. Jumper and Gilbert of this town have brought out a Fly-trap, which is indeed one of the marvels of the day, and excites a very great amount of astonishment. It is a wire-cage, at the bottom of which is a revolving cylinder on which the fly alights to secure the sugar or molasses that he may find there. While thus luxuriating all unconscious of danger, he finds himself very suddenly in a dark place, and on looking up he sees the light above him, and ascends to it. When there he finds himself encaged in a little room, whose four sides are of wire, through which he can look out but cannot get out. In short, he is in limbo, and new companions in a trouble arrive by each revolution of the wheel, until there is neither room for them to fly or stand, when they are all put over a flame of alcohol and thus disposed of. These traps, having the machinery of a clock, of course cannot be "sold for a song." Yet they are cheap for their value, for they keep a house clear of flies.

[New Haven Palladium.]

FALLEN FRUIT.

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GROUND OATS FOR HORSES.

Ground oats contain more of the nitrogenous or flesh-making principle, than any other kind of horse food; at the same time they furnish a mixture of coarse and fine food—the husk of the first and the meal of the latter. The coarse serves to keep the bowels in a soluble condition, thus obviating the necessity for drastic medicine.

OUR AGRICULTURAL SOCIETIES.

The New York Times in a lengthy article on "Our Agricultural Societies," has the following very appropriate remarks:

"These Societies all aim at the same objects. They are organized, ostensibly, for the purpose of making known among farmers such a system for the cultivation of land, as experiments and enlarged experience have shown to be the most profitable; and to bring together the results of efforts to produce the most desirable breeds of horses, cattle, sheep and swine that they may be seen where they can be compared with the greatest advantage. Societies organized for such purposes, and moving steadily on to the attainment of their objects, cannot be too highly commended, or too largely encouraged. Every experiment that results in the establishment of an improvement in cattle for the farm or for the shambles, that gives us a more desirable horse, sheep or hog; that causes two blades of grass to grow where but one grew before; every invention, by the aid of which manual labor is lessened, and the products of labor increased, is of lasting benefit to all the people of the country, and the author is worthy of the highest esteem. In this, of course, we would be understood as placing the cost of an improvement, in the foreground of consideration. It is an easy matter, where expense is not an object, to put a fine animal on exhibition; but when the object of the display is to present results of experiments, such as may be profitable models for the largest class of farmers, it is as important to know how much the animal has cost, as to know how much he weighs, or of what particular breed he is. A fine large fat ox looks well; but if every pound of his flesh has cost his exhibitor three times as much as it would bring in market, it is questionable whether the farmer who raises stock to sell, derives any benefit from his exhibition. The same is true of any other animals that are exhibited on such occasions.

In the County Exhibitions all the farmers of the particular locality are interested, and they can, without much expense or risk, drive out their best team and show the finest things they have produced. There you can easily tell who has in reality the best farm, and who is the best farmer. If any one has produced an extraordinary article or animal at an enormous cost, his neighbors all know it, and his display is immediately set down as very fine, but very unprofitable. The farmer who shows the best cow in his herd, the whole of which have been equally cared for; who brings in the biggest pumpkin from an evenly cultivated field, and who can prove that his samples are the results of intelligence and industry, and not of lavish expenditure of means, is the favorite. He shows what benefits may be derived from means within the reach of all, and having succeeded beyond his fellows, he becomes justly entitled to the first prize. At the State exhibitions the real merits of the produce exhibited—that is, how far the seed or root is desirable to the practical farmer, is not so well known, because the particulars are not so well understood. Ambition to have done the best, and a desire to realize a high price for a particular breed, often prevents a fair statement of how a result has been obtained.

Of the three organizations, the County, the State, and the National, the County Exhibition is, we believe, best calculated to be of immediate benefit to the farmer. There he finds his specimens, and has the means of knowing how they were produced. When he returns from such an Exhibition he is a better practical farmer than before. These the farmer should not fail to attend."

WINTER WHEAT.

The success that has attended the efforts of the farmers of Maine for a few years past, in growing winter wheat, renders it quite certain that we sow it with as good prospects of obtaining a generous yield, as the people of almost any other section of the country. Because we hear of an occasional failure is certainly no good reason why we should neglect its cultivation through fear of losing our labor. Sometimes winter wheat is sown too late in the autumn to obtain a sufficiency of root to withstand the severity of our winters, and such a case may, and probably will fail. Much wheat is also killed by being sown on wet ground. Experience proves that it succeeds best when sown on dry land; if, however, we are compelled to sow on wet ground, we cannot do better than to thoroughly drain and subsoil it before committing to its bosom either of those excellent varieties of wheat, the Poland or the Kloss. August is the time to sow; yet it may be sown as late as the tenth of September, and some farmers sow even later. But on the whole it is better to sow it in August. Select a good rich clover seed if you can, plough deep, sow two bushels of seed per acre, cover with a light plough, and if it receives a good warm blanket through the winter, it will be strange if you fail of getting a good crop.

Belfast Journal.

PRESERVING CUT FLOWERS.

We hear constantly of new contrivances for preserving and reviving cut flowers, and of approved methods, but the tried plan of fresh water daily, with a slice cut from the stocks at each change of water, remains quite satisfactory still. Flower stems however, should always be cut with a knife, and never with scissors, as the tubes will not draw up the water if they are bruised and lacerated and partly closed. Two or three drops of camphor in every ounce of milk-warm water, will often restore faded flowers, as it does a fainting person.

Valuable bouquets should be shaded during the night, say all the authorities; and they should be cut early in the morning before the dew is quite dried off them, and laid loosely on flat baskets or trays, to avoid crushing the stems, and carefully covered. The German florists send their specimens to exhibitions in this manner.

GROUND OATS FOR HORSES.

Ground oats contain more of the nitrogenous or flesh-making principle, than any other kind of horse food; at the same time they furnish a mixture of coarse and fine food—the husk of the first and the meal of the latter. The coarse serves to keep the bowels in a soluble condition, thus obviating the necessity for drastic medicine.

DOMESTIC RECEIPTS.

SELECTED FROM VARIOUS SOURCES.

PRESERVING PLUMS.

There are several varieties of plums. The richest purple plum for preserving is the damson; there are of these large and small; the large are called the sweet damsons, the small ones are very rich flavored. The great difficulty in preserving plums is that the skins crack and the fruit comes to pieces; the rule here laid down for preserving them, unless properly preserved, will turn to juice and skin; and the large horse plum (as it is generally known) comes completely to pieces in ordinary modes of preserving; the one recommended herein will keep them whole, full, and rich.

Make a syrup of clean brown sugar; clarify it, in perfectly clear and boiling hot, pour it over the plums, having picked out all sound ones and stems; let them remain in the syrup two days, then drain it off; make it boiling hot, skim it, and pour it over again; let them remain another day or two, then put them in a preserving kettle over the fire, simmer gently until the syrup is reduced, and thick or rich. One pound of sugar for each pound of plums. Small damsons are very fine, preserved as cherries or any other ripe fruit; clarify the syrup, and when boiling hot put in the plums; let them boil very gently until they are cooked, and the syrup rich. Put them in pots or jars; the next day secure as directed.

TO KEEP DAMSONS. Put them in small stone jars, or wide-mouth glass bottles, and set them up to their necks in a kettle of cold water; set it over the fire to become boiling hot, then take it off, and let the bottles remain until the water is cold; the next day fill the bottles with cold water, and cork and seal them. These may be used the same as fresh fruit. Green gages may be done in this way.

TO PRESERVE CRAB-APPLES.

Take off the stem, and core them with a pen-knife, without cutting them open; weigh a pound of white sugar for each pound of prepared fruit; put a teaspoon of water

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